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## **YUTOSHICA Q. JACQUES**

### **OBJECTIVE**

To use my talent, skills and to gain knowledge & experience for the overall growth of an organization and create the right impact in the fashion industry in all aspects.

### **ACADEMICS**

Throughout my time in cosmetology school I received an "A" average in Theory and Practical operations. Exceeded the number of practical and theory skills required for graduation. While attending El Camino College I have received A's, B's, and C's throughout my college education.

### **SALES**

Received a "Certificate of Outstanding Performance" in Most Groomed, Most Client's, Time management, Practical Skills, Theory Skills, Professionalism & Most Motivated.

### **CLIENT RETENTION**

I have developed and retained a personal client base of over 50-70 people of all ages, in the time of staying in California.

I am continuously building my clientele in order to be a more successful Hairstylist.

### **ADMINISTRATION**

Supervised a student "Salon Team" Which developed a business plan for opening a 6 station salon, full service; project earned an "A" and was recognized for thoroughness, accuracy and creativity.

I was nominated as class President, I organized fundraisers in which helped 12 students go to a Hair show in long beach California, class activities, field trips to salons and different product companies.

**SPECIAL PROJECTS:** I was a designer in the 2013 Fashion Show at El Camino College and



was placed 3rd for my overall collection and a plaque for the best of after five category in my first year of sewing. I Attended the Black Business Expo in Sept 2006 to help Ms. Mosley with runway Models the day before competition. I was also in the Presentation portion of the Fantasy Competition the next day. Attended the Bonner Bros. International Student Fantasy Competition in Nov 2006 and was placed in 3rd. I also was placed in 3rd in the Student total Look Competition in March 2007 at the Radisson Hotel in Los Angeles California

## EXPERIENCE

### Instaworks Catering

Banquet Server, Los Angeles Ca.

03/2019-Present

Assure clients satisfaction, keep event running smoothly from beginning to end, assure quality assurance on the backend.

### 1st Class Event Services

Banquet Server, Long Beach Ca

09/2018- 01/2019

Assure clients satisfaction, keep event running smoothly from beginning to end, assure quality assurance on the backend.

### Events by Cherie

Banquet server, Los Angeles Ca

6/2011-present

Assure clients satisfaction, keep event running smoothly from beginning to end, assure quality assurance on the backend.

### Harvest Studios, Northridge Ca

6/2014 - Present

Assistant hair stylist for the shows **"In The Cut"** and **"Family Time"**

My job is to maintain the talents look throughout the night as well as prepare the next client for the next scene.

### Women of Color Hair Salon Inglewood, CA

10/2013 – 10/2017

Salon Manager & Overseer of all issues within the salon

Independent Contractor, Performed all services

Of Hair Care as an Assistant to the Owner,

Assist Customers with Hair products & Services, Retail Sales

### Prestigious Looks Too Hair Salon Los Angeles, CA 09/2011 – 10/2013

Independent Contractor, Performs all services

Of Hair Care as an Assistant to the Owner & other stylist,

Assist Customers with Hair services,



## Retail Sales

Project Angel Food-Divine Design Los Angeles, CA 11/2009 – 11/2013  
Volunteer, Cashier Captain (Supervisor)/Cashier/Supervise 18 cashiers  
10 day event once a year (End of Year)  
Maintained acceptable viewing area within the women's fashion department

Women of Color Hair Salon Inglewood, CA  
11/2008 – 09/2011

Independent Contractor, Performed all services  
Of Hair Care as an Assistant to the Owner,  
Assist Customers with Hair products & Services, Retail Sales

Moore Styles Barber & Beauty Salon Dallas, TX 05/2008 – 09/2008  
Hairstylist, Inventory Control, Customer service

Special Hands Academy Los Angeles, CA Fall 2006  
Student Intern in all phases of Cosmetology

Anawalt Lumber Co. Los Angeles, CA Summer 2005  
Cashier, Retail Sales, Stocking and Inventory Control

Jetro Cash and Carry Los Angeles, CA 2000 – 2003  
Cashier, Retail Sales, Stocking and Inventory Control

## EDUCATION

Los Angeles Trade Tech  
Major: Fashion Design & Production  
August 2016 - Present

El Camino College  
Major: Fashion Design & Production  
September 2012-2015

Fashion Extended Learning at Mood Fabrics Center/Design Sept 2013-2014

Graduate, Healthy Hair Academy May 25, 2007

Graduate, Allen Leroy Locke High 2002

## Certifications and Licenses



California Cosmetology License July 2012  
Texas Cosmetology License Renewal Sept 2010  
Texas Cosmetology License Sept 2008



Name Yutashica Jacques  
Score 30 / 35

## Servers Test

### Multiple Choice

- b 1) Food is served on what side with what hand?  
a) On the left side with the left hand  
b) On the left side with the right hand  
c) On the right side with the left hand  
d) On the right side with the right hand
- d 2) Drinks are served on what side with what hand?  
a) On the left side with the left hand  
b) On the left side with the right hand  
c) On the right side with the left hand  
d) On the right side with the right hand
- d 3) Food and drinks are removed on what side with what hand?  
a) On the left side with the left hand  
b) On the left side with the right hand  
c) On the right side with the left hand  
d) On the right side with the right hand
- a 4) What part of a glass should you handle at all times?  
a) The stem  
b) The widest part of the glass  
c) The top
- d 5) When you are setting a dining room how should you set up your tablecloths?  
a) Neatly and evenly across the tables  
b) The creases should all be going in the same directions  
c) The chairs should be centered and gently touching the table cloth  
d) All of the above
- a 6) If you bring the wrong entrée to a guest what should you do?  
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn  
b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served  
c) Try to convince the guests to eat what you brought them  
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

### Match the Correct Vocabulary

D Scullery

E Queen Mary

A Chaffing Dish

B French Passing

G Russian Service

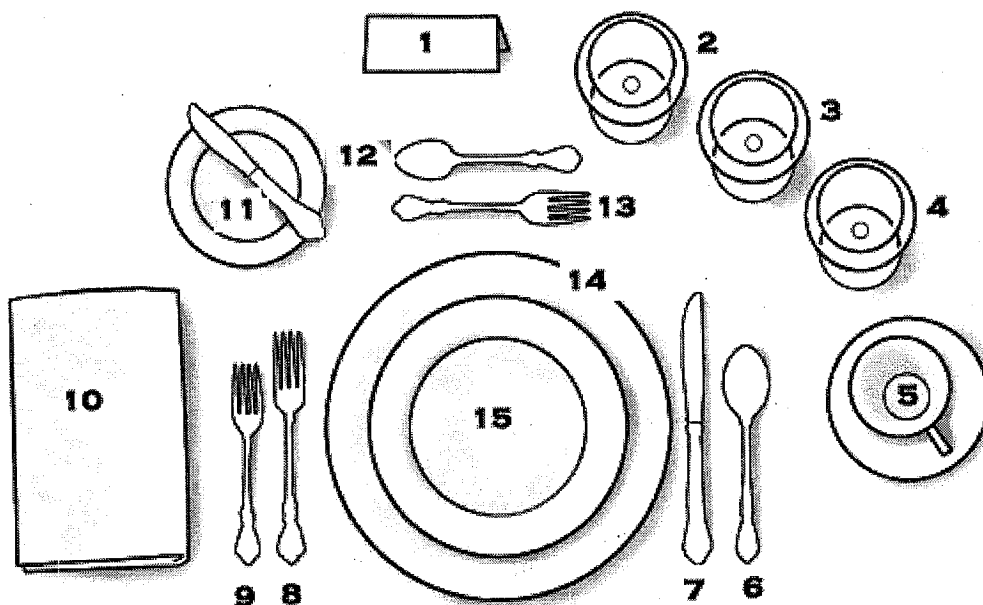
F Corkscrew

C Tray Jack

- ~~A.~~ Metal buffet device used to keep food warm by heating it over warmed water
- ~~B.~~ Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- ~~C.~~ Used to hold a large tray on the dining floor
- ~~D.~~ Area for dirty dishware and glasses
- ~~E.~~ Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- ~~F.~~ Used to open bottles of wine
- ~~G.~~ Style of dining in which the courses come out one at a time

Name Yutoshica Jacques  
Score / 35

# Servers Test



## Match the Number to the Correct Vocabulary

- |            |                       |            |                              |
|------------|-----------------------|------------|------------------------------|
| <u>10</u>  | Napkin                | <u>8</u>   | Dinner Fork                  |
| <u>11</u>  | Bread Plate and Knife | <u>5</u>   | Tea or Coffee Cup and Saucer |
| <u>1</u>   | Name Place Card       | <u>7</u>   | Dinner Knife                 |
| <u>12</u>  | Teaspoon              | <u>2/3</u> | Wine Glass (Red)             |
| <u>13</u>  | Dessert Fork          | <u>9</u>   | Salad Fork                   |
| <u>6</u>   | Soup Spoon            | <u>14</u>  | Service Plate                |
| <u>15</u>  | Salad Plate           | <u>3/4</u> | Wine Glass (White)           |
| <u>4/2</u> | Water Glass           |            |                              |

## Fill in the Blank

- The utensils are placed 1" inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Sugar & Cream
- Synchronized service is when: Plates are placed on Table at the same time
- What is generally indicated on the name placard other than the name? Table #
- The Protein on a plate is typically served at what hour on the clock? 9
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Let the Chef no

**Bartenders Test**

Berwine

Yutoshica

Jacquas Score

/ 35

**Multiple Choice (6 points)**

- b 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
b) Speeds up  
c) Does nothing to
- b 2) What are the six most commonly used spirits?  
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- b 3) You can accept an expired ID as long as all other information is correct.  
a) True  
b) False
- a 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
b) False
- d 5) What are the acceptable forms of ID for Alcohol Consumption?  
a) State or Government Issued ID Card or Drivers License  
b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
c) School ID or Birth Certificate  
d) A & B  
e) A, B & C
- a 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
a) True  
b) False

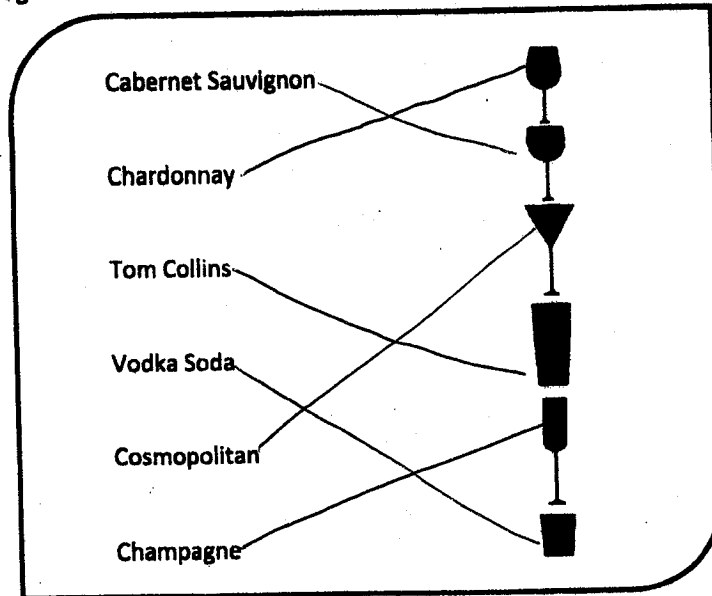
**Vocabulary (9 points)**

Match the word to its definition

- |                        |  |
|------------------------|--|
| <u>l</u> "Straight Up" | <u>a.)</u> Used to crush fruits and herbs for craft cocktail making                                      |
| <u>c</u> Shaker Tin    | <u>b.)</u> Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>n</u> "Neat"        | <u>c.)</u> To serve chilled liquor in a chilled stemmed cocktail glass with no ice                       |
| <u>a</u> Muddler       | <u>d.)</u> To pour 1/2 oz of a liquor on top   |
| <u>b</u> Strainer      | <u>e.)</u> Used to measure the alcohol and mixer for a drink   |
| <u>e</u> Jigger        | <u>f.)</u> Used to mix cocktails along with a pint glass and ice   |
| <u>g</u> Bar Mat       | <u>g.)</u> Used on the bar top to gather spills  |
| <u>d</u> "Float"       | <u>h.)</u> Requesting a separate glass of another drink  |
| <u>f</u> "Back"        | <u>i.)</u> Means to serve spirit room temperature in a rocks glass with no ice                           |

**Glassware (6 points)**

Match the correct glass to the drink



**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points):

What are the ingredients in a Manhattan? Whiskey, Vermouth & bitters

What are the ingredients in a Cosmopolitan? Vodka, cranberry juice, Triple Sec

What are the ingredients in a Long Island Iced Tea? Coke, Tequila, Vodka, gin, Triple Sec

What makes a margarita a "Cadillac"? Grand marnier

What is simple syrup? Basically <sup>sugar</sup> sugar & water

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

N/A No/marrying

What should you do if you break a glass in the ice? Clean up Glass and Replace Ice

When is it OK to have an alcoholic beverage while working? Only to taste

What does it mean when a customer orders their cocktail "dirty"? N/A Olive juice

What are the ingredients in a Margarita? Tequila, Margarita Mix or Sweet & sour mix w/ lime.